



## VEGETARIAN DINNER MENU

Cabbage Potato Pakora  
thousand island, micro-cilantro

Japanese Curry Ragu  
Okinawan sweet potato, tartlet

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Burrata  
kuri pumpkin, kabocha gazpacho, brazil nut furikake

Fennel  
hummus, king oyster mushroom, mushroom garum vin

Tofu  
pickled beetroot, Murcia Al Vino orzo, beet cherry bbq sauce

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Nasu Eggplant  
puttanesca, rice cake, garlic scape

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Celeriac  
daikon kimchi cake, sebago sauce, bok choy

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Tigernut Cake  
strawberry jam, galangal coconut cream, bubu arare

98/person  
8-course vegetarian menu

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness.

Please note that all prices are subjected to tax and service charges.